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TITLE : FOOD GLAZING

ABSTRACT : PURPOSE: A starch hydrolyzate mainly consisting of high-molecular dextrin of 100,000~200,000 average molecular weight and 50% branch content is used to effect stable food glazing.

CONSTITUTION: Waxy starch is hydrolyzed by use of α -amylase and β -amylase and the hydrolysis is stopped, when the viscosity comes down to 15~350cps in 20% concentration, to give a starch hydrolyzate of 100,000~200,000 average molecular weight and less than 50% branch content. The product is decolorized, desalted and concentrated to dryness. Then, it is mixed with sugar, albumen, and other additives. Food product is coated with the mixed solution and roasted to effect glazing.

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